

Washington County Health & Human Services
155 North First Avenue, Suite 160
Hillsboro, OR 97124-3072
(503) 846-8722
School Inspection Report



Westview High School - 34003046
 4200 NW 185th Avenue
 Portland, OR 97229
 Beaverton School District No.48
 SchoolSemi

Schools

1028
 11/29/2011

10

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A sanitation evaluation of your school was made today. The following report details violations observed and information reported.

8H

3-305.11

0

Food is not stored to prevent contamination, specifically:

Fortune cookies in dry storage do not have a lid. Please read below:

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; or 3) at least 6 inches above the floor.

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4-501.11

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Equipment is not maintained in good repair or according to manufacturer's recommendations, specifically:

Caulking behind the employee restroom toilet is coming apart. Please clean out old caulking and reapply.

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications.

Cold Food Temperatures. Temperature of 41°F(5°C) is required. Based on thermometer accuracy, two degrees F or one degree C tolerance is given.

Display cooler salads 39F, milk cooler 40F, 2nd milk cooler 40F, walk in cooler produce 38F, upright reach in beverages 37F, side by side unit produce 40F, stand alone 39F.

Hot Food Temperatures 140°F or (60°C) or above required. Two degrees 2°F (1°C) of tolerance given based on thermometer accuracy.

Mashed potato 156F, corn 156F, pizza 159F, and 153F.

Dishwashing Methods:

High temperature dishwasher 160F. Sanitizer buckets show 200 ppm quat.

The Washington County Department of Health and Human Services requires that food service employees obtain a food handler's card within 30 days of hire. Please keep copies of cards posted. Online Food Handler testing available at <http://orfoodhandlers.com/>

IN COMPLIANCE At the time of this evaluation, this facility was found to be in compliance with the School

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Facility Westview High School - 34003046

Inspect Date 11/29/2011

Food Safety Inspection Requirements.

Inspector _____

Inspector _____



Abraham Shadbeh

Date Printed 11/29/2011 12:47

Date Printed 11/29/2011 12:51

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Facility: Westview High School - 34003046
Address : 4200 NW 185th Avenue
City : Portland, OR 97229
Owner : Beaverton School District No.48
Type : SchoolSemi

Facility Type: Schools
Capacity :
Inspector : 1028
Inspect Date : 10/15/2010

Total Food Handlers: 11 # FH Employed > 30 days with Certificate: 11 # FH Employed > 30 days without Certificate:

A sanitation evaluation of your school was made today. The following report details violations observed and information reported. The purpose of today's visit is to conduct the sanitation inspection for West View High School. This kitchen prepares a variety of foods each day including bento carts, hot lunches and sandwiches. Most handwashing sinks observed fully stalked with soap, paper towels and hot water (110 F or greater). One sink did not comply.

Violation = 3G CRITICAL VIOLATION OF OAR 3-501.16 POINTS = 0

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:
Baby corn and olives at bento holding at 67F. These items must be kept cold below 41F or time marked appropriately. These foods time marked at inspection.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained either 1) hot at 140°F (60°C) or above; or 2) cold at 41°F (5°C) or below. Roast beef may be held hot at 130°F (54°C).

Violation = 3J CRITICAL VIOLATION OF OAR 3-501.19 POINTS = 0

Time in lieu of temperature as a public health control is not approved or does not follow proper procedures, specifically:

Operator is timing sandwiches in one cooler that is holding at 49F. Time marks not observed and no written time marking policy is present. Operator indicated the sandwiches were on the serving line and were left over from the last lunch. Ice pillows were not present. Sandwiches discarded at inspection. Operator instructed to time mark all potentially hazardous foods that can't be kept below 41F or above 140F. The use of ice pillows is recommended on the serving line to keep the sandwiches cold. In the future, do not place potentially hazardous foods in a cooler that is known to not hold below 41F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. When using time as a public health control, the food shall be marked or otherwise identified to indicate the time within 4 hours past the point in time when the food is removed from temperature control. The food must be cooked, served, or discarded within 4 hours. Unmarked containers or packages marked to exceed 4 hours must be discarded. Written procedures must be maintained in the establishment and made available to the regulatory authority.

Violation = 31E CRITICAL VIOLATION OF OAR 6-301.11 POINTS = 0

Soap is not provided at a handwashing lavatory, specifically:

Soap missing from front handsink. Please provide and use. Provided at inspection.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing lavatory or group of 2 handwashing lavatories shall be provided with a supply of hand cleaning liquid, powder or bar soap.

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THE ABOVE VIOLATIONS ARE CRITICAL ITEMS. These items were corrected at today's inspection. Please monitor to ensure that these violations do not recur.

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Inspect Date: 10/15/2010

Hot Food Temperatures 140°F or (60°C) or above required. Two degrees 2°F (1°C) of tolerance given based on thermometer accuracy.

Hot held rice 145F, chicken in steam table 176F, beans 146F. Other warming units show foods above 140F.

Dishwashing Methods:

High temperature dishwasher 160F. Sanitizer 200 ppm QT.

The Washington County Department of Health and Human Services requires that food service employees obtain a food handler's card within 30 days of hire. Please keep copies of cards posted. Online Food Handler testing available at <http://orfoodhandlers.com/>

This facility COMPLIES with food sanitation standards.

Facility Rep: _____

Inspector: _____



Abraham Shadbeh

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